



CHOCOLATE-FLAVORED CONFECTIONER'S COATING

| INGREDIENTS | % |
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| Cocoa Powder, Natural, 10-12% C.B. | 7.00 |
| Nutritek® 250 , reduced minerals whey | 14.43 |
| Calcium Caseinate | 1.57 |
| Vegetable Fat | 32.00 |
| Sugar | 44.55 |
| Vanillin | 0.05 |
| Lecithin | 0.40 |

PROCEDURE

1. Melt fat by warming to 120°F.
2. Blend all dry ingredients in a mixer.
3. Add one-third of the lecithin and just enough of the fat to the dry ingredients to make a paste for refining.
4. Refine paste in a confectioner's refiner until smooth.
5. Add the remaining lecithin and vanillin to the paste and adjust to the proper viscosity with the remaining fat.
6. Hold in a 110°F kettle until ready to use or pour into blocks or pieces for storage until needed.

BENEFITS

Nutritek 250's reduced mineral content adds clean milky notes, and its lactose enhances the chocolate flavor.